



**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE**

In re Patent Application of

YOKOO et al

Atty. Ref.: 159-71; Confirmation No. 2579

Appl. No. 10/076,657

TC/A.U. 1761

Filed: February 19, 2002

Examiner: Becker

For: PROCESSED MANGO JUICE AND BEVERAGE CONTAINING IT

*Entered w/RCE  
11/1/06*

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August 22, 2006

Mail Stop AF  
Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Sir:

**RESPONSE TO FINAL REJECTION AND PRESENTATION OF EVIDENCE**

This responds to the Official Action mailed March 1, 2006, a Final Rejection, in which claims 1, 4-11 and 14 (all of the claims in the application) are rejected as being either anticipated by or obvious over Chen et al U.S. 5,756,141.

Applicants' claims are directed to processed mango juice having a reduced amount of mango juice pulp. The processed mango juice has a pulp content of no greater than 20 vol% and a turbidity above 2000 NTU, when restored to a concentration of a squeezed juice based on sugar content. The pulp content is reduced by centrifugal separation. The processed mango juice has not been subjected to ultrafiltration.

For background information and clarification of the record, attached are two documents explaining the techniques of ultrafiltration (UF) and microfiltration (MF) as well as turbidity. These documents are "Membrane Technology Application Manual", editors Haruhiko OYA and Atsuo WATANABE, Published by Korin Publishing Co., Ltd., and published September 30, 1999; and "Dictionary of Beverage Terminology", editors Japan Soft Drink Association, Japan